



HÔTEL DES ARTS

SAIGON

New Year

LUNCH BUFFET

31 December 2023 & 01 January 2024

SAIGON KITCHEN | 12.00 PM - 02.00 PM

Chilled Fruits Of The Sea

Nha Trang Oysters

Red Wine Vinegar & Shallot/ Lemon/ Lime/ Tobacco/ Wasabi/ Japanese Ginger Pickle

Deli, Salads & Antipasto

(Chef Choice of Five Salad/Daily Rotation)

Endive Salad With Blue Cheese/ Radicchio Salad With Honey Mustard Dressing/
Prawn, Mango & Avocado Salad/

Roasted Beef Salad With Asparagus, Caramelized Onion, Parmesan & Rocket/
Grilled Vegetable & Pesto Salad With Brown Rice/

Vietnamese Salad With Noodles & Grilled Pork/

Young Coconut Salad With Pork/ Banana Salad With Chicken

Green Bar

Iceberg/ Radicchio/ Green Coral/ Romaine Lettuce/ French Bean/ Carrot/
Broccoli/ Cauliflower/Beetroot/ Tomato/ Cucumber/ Egg/ Onion/ Corn

European Fromagerie (Choice of Six)

Gouda/ Brie Cheese/ Brie/ Camembert/ Manchego/

Fresh Goat's Cheese Roll With Herbs & Flowers/ Stilton/

Morbier/ Edam/ Tomme De Savoie/ Emmental/

Mature Cheddar/ Gruyere/ Gorgonzola

International Charcuteries (Choice of Six)

Coppa/ Salami/ Jamon Serrano/ Lomo/ Bresaola/ Parma Ham/

Smoked Ham/ Paris Ham/ Smoked Duck Breast/

Smoked Chicken Breast/ Mortadella/ Saucisson Sec/ Prosciutto/

Chorizo/ Forest Ham/ Bayonne Ham/ Pate En Croute

Condiments

Cornichons/ Marinated Olives/ Toasted Baguette/ Capers/ Caper Berry/
Seeded Mustard/ Dijon Mustard/ Dried Apricots/ Walnuts/ Cashews/
Dried Papaya Or Mango/ Quince Paste/ Spiced Guava Compote/ Poached Fruits/
Raisins/ Local Jams & Compotes/ Local Pickles/ Fresh Grapes/ Lavoche/ Grissini

Japanese Showcase

Tuna & Norwegian Salmon Sashimi/ Octopus, Eel, Sweet Egg, Salmon, Prawn Nigiri/
Assorted Maki & Sushi Rolls

Vietnamese Traditional Cakes

(Chef Choice 2 Kind Of Cake)

Sticky Rice In Banana Leaf/ Grilled Pork Skewers With Satay Sauce & Pickles/
Vietnamese Crepe/ Vietnamese Cup Cake

Local Hot Kitchen

Soup

Asparagus Crab Soup

Appetizer

Grilled Pork Skewers With Satay Sauce & Pickles/ Sugar Cane Prawn

Local Station

Kung Pao Chicken/ Crispy Pork Belly With Hoisin Sauce/
Grilled Seabass Fish With Turmeric Root/
Sautéed Local Vegetables With Garlic & Soya/
Stir Fried Egg Noodle With Seafood/ Nasi Goreng/ Steamed Rice

Dimsum

Pork Siu Mai/ Forest Mushroom & Truffle Kao/ Prawn & Shrimp Kao/
Roasted Duck Bao/ Scallop Kao/ Gac Fruit Bao

International Hot Kitchen

Soup

Pumpkin Soup

Carving

Roasted Lamb legs
Red Wine Sauce/ Cranberry/ Salt Blend/ Pepper Mill/ Olive Oil





Casseroles

Seared Salmon, Cauliflower Puree & Ponzu Butter/
Beef Check Stew With Red Wine/
Baked Ham With Apple & Apricot Compote/
Roasted Carrot With Maple Glaze & Feta Cheese/
Baked Brussel Sprout/ Spagetti With Seafood

From The Kitchen

Sautéed Razor Clam with Onion & Peanut/
Grilled Prawn with Salted Egg

Bread

Bread Display- Festive Style/ Potato Olive bread/
Dark rye nut bread/ Olive Tomato Focaccia/
Mini French Baguettes/
Pumkin Bread/ Ciabatta/ Brioche Roll/
Panettone/ Stollen Bread

Sweets

Vietnamese Sweets (2 Hot & 2 Cold)/
Chocolate Hazelnut Cake (whole cake)/
Christmas Log Cake (whole cake)/
Tropical Fruits Tart/
BlueBerry Cheese Cake/
Pistachio Sandwich/
Mango Passion Mousse Cake/
Opera Cake/ Macaroon/
Praline/ Truffle

Live Station

Banana Crepe With Chocolate Sauce, Berry Sauce, Caramel sauce

Glasses

Berry yogurt mouse/ Matcha pannacotta

Hot

Chocolate Fondant with nut

Ice Cream Bar

Matcha Ice-Cream/ Raspberry Ice-Cream/
Vanilla Ice- cream/ Chocolate Ice-Cream

